## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Ag	Idress	ass bors Lightwill		RICOULT (14 45 36)							
/	1200 a	BSI PORS LISAISVILL	00								
Lje	ense holder	7	inspe	)	tion	Tra	avel Time	Category/Descriptive			
$\mathcal{N}_{\ell}$	RONDER HOOF					/	30	()			
	pe of Inspection (chec				_		Follow up date (if required)				
1		Control Point (FSO)	ince Re	∍vi	iew	☐ Follow up		(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											
Žine.	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable										
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	-DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	2		□IN □ OUT ⊡N/A □ N/O	Proper date marking and o	disposition			
2	□IN □ OUT-⊡-N/A	Certified Food Protection Manager	(VINESHIBADA)	2		□IN □ OUT	Time as a public health con	trol: procedures & records			
	i faratis filosoficio en el como de la como d La como de la como d	Employee Health			f	DNA □ N/O		,			
3	⊡IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		No.	□IN □ OUT	Consumer Adviso	ry :			
4	✓□ÎN □OUT □ N/A	Proper use of restriction and exclusion		2	ノハー		Consumer advisory provid	ed for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts				Highly Susceptible Pop	ulations			
44 TATIN		Good Hygienic Practices				□IN □ OUT	Pasteurized foods used; p	rohibited foods not offered			
6		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		2	ام <sup>0</sup>	☑ N/A	Chemical	Section of the sectio			
	A-A	eventing Contamination by Hands	ne we				- Grientical				
8	.⊠Ñ □ OUT □ N/O	Hands clean and properly washed		2	27	□IN □ OUT □N/A	Food additives: approved	and properly used			
9	□IN □ OUT □N/A,⊡·N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved	2	28	□IN □ OUT □N/A	Toxic substances properly i	dentified, stored, used			
					Conformance with Approved Procedures						
10	DUT □ N/A	Adequate handwashing facilities supplied & accessible	)	2	29 I	□IN □OUT ⊡N/A	Compliance with Reduced specialized processes, and				
11	-□IN □OUT	Approved Source Food obtained from approved source	245000	H		□IN □OUT					
	DIN DOUT	A Marin Control of the Control of th		3		□N/A □ N/O	Special Requirements: Free	sh Juice Production			
12	□N/A.□N/O	Food received at proper temperature		3			Special Requirements: Hea	at Treatment Dispensing Freezers			
13	OUT OUT	Food in good condition, safe, and unadulterated		F				,			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		3	32	□IN □ OUT □N/A □ N/O	Special Requirements: Cus	stom Processing			
2,5		Protection from Contamination		3		□IN □OUT □N/A □N/O	Special Requirements: Bull	k Water Machine Criteria			
15	□N/A □N/O	Food separated and protected					Special Requirements: Acid	dified White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			34 	□N/A □ N/O	Criteria				
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		3	35	□IN □ OUT □N/A	Critical Control Point Inspe	ction			
5.0		rature Controlled for Safety Food (TCS food)		3	36	DIN DOUT	Process Review				
18	□IN □ OUT □N/A.⊡°Ñ/O	Proper cooking time and temperatures		ŀ		⊡·N/A					
19	□IN □ OUT □N/A /□ N/O	Proper reheating procedures for hot holding		3	37	□IN □OUT □N/A	Variance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.							
21	□IN □ OUT □N/A ⊡ Ñ/O	Proper hot holding temperatures									
22	DÍN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nan	ne of Facility		Type of Inspection	Type of Inspection Date						
	ne of Facility  OSS Day Ac.	$\alpha$	Type of Inspection	( 1/24)3						
GOOD RETAIL PRACTICES										
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
Ma		tatus (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance	reliable to the commence of the control of the cont							
	Can A contract Section (TSE DUNCTURE LEGISLA CONTRACT AND A SECTION OF SECTION AND A S	afe Food and Water	Utensils, Equipm	ent and Vending food-contact surfaces cleanable, properly						
38	☐ IN ☐ OUT ☐N/Â ☐ N/O	Pasteurized eggs used where required 54 DIN E	OUT designed, cons	structed, and used						
39	J⊒'ÎN □OUT □N/A	Water and ice from approved source od Temperature Control	I OUT □N/A Warewashing strips	facilities: installed, maintained, used; test						
ALER CHI MANAGE		Proper cooling methods used; adequate equipment 56 GINT	· '	ct surfaces clean						
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control	Physical	Facilities						
41	□ IN □ OUT □N/A,□-N/O	Plant food properly cooked for hot holding 57	] OUT □N/A Hot and cold v	vater avallable; adequate pressure						
42	□ IN □ OUT □N/A-□ N/O	Approved thawing methods used 58 12-IN 15	OUT Plumbing insta	alled; proper backflow devices						
43	DIN OUT ON/A	Thermometers provided and accurate	] N/O							
10		Food Identification 59 PIN C	OUT N/A Sewage and w	aste water properly disposed						
44	□ N □ OUT	Food properly labeled; original container 60 10 N C	OUT N/A Toilet facilities:	properly constructed, supplied, cleaned						
	Prevent	ion of Food Contamination 61	I OUT □N/A Garbage/refuse	properly disposed; facilities maintained						
45	,⊠″Ñ□ OUT	Insects, rodents, and animals not present/outer openings protected	Physical facilities outdoor dining a	es installed, maintained, and clean; dogs in						
46	⊡~IN □ OUT	Contamination prevented during food preparation, storage & display	1 N/O							
47	.□-IN □ OUT □N/A	Personal cleanliness 63 ETIN C		ation and lighting; designated areas used						
48			] OUT □N/A Existing Equipm	ent and Facilities						
49	□ IN □ OUT □ÑÃ □ N/O □	Washing fruits and vegetables  roper Use of Utensils	Admini	strative						
50	DIN OUT ON/A,O N/O		OUT.☑N/Ã 901:3-4 OAC							
51		Utensils, equipment and linens; properly stored, dried	TOUT THUE OTHER DAG							
52		handled Single-use/single-service articles: properly stored, used	OUT □N/A   3701-21 OAC							
53		Slash-resistant, cloth, and latex glove use								
The base	<u> </u>	Observations and Corrective	Actions							
Mark "X" in appropriate box for GOS and R: COS-corrected on-site during Inspection R=repeat violation										
Iten	1 / / / / / / / / / / / / / / / / / / /	y Level Comment	1 magain 1 mg	COS R						
(1 c	1 40 71 W	C Observed wet maps in bull	P1 14 (10101a	Please 0 0						
		Mang up mop) to dry								
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Par	son in Charge		Date:							
(5) (1) (2)										
Env	Environmental Health Specialist Licensor:									
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PR	PRIORITY LEVEL. O= CRITICAL NC= NON-CRITICAL Page of									

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)